



INDIA CLUB

143 STRAND, WC2R 1JA • T: 020 7836 4880

• EMAIL: STRANDCONTINENTALHOTEL@GMAIL.COM

WEBSITE: WWW.THEINDIACLUB.CO.UK

Starters

CHICKEN PAKORA £5.70

Succulent boneless chicken pieces marinated in fresh spices, dipped in gram flour, cornflour, plain flour and deep fried

CHILLI CHICKEN £6.50

Boneless chicken pieces marinated with green spices and fried with Indian shallots

ONION BHAIAS (V) £3.00

Chopped onions lightly dipped in gram flour batter and deep fried. Served with coconut chutney

CHILLI BHAIAS (V) £3.20

Whole chillis lightly dipped in gram flour batter and deep fried. Served with coconut chutney

VEGETABLE PAKORAS (V) £3.20

Mixed vegetables marinated in fresh spices, dipped in gram flour and deep fried

SAMOSA (V) £3.00

Triangular pastry stuffed with specially prepared vegetables and deep fried. Served with mint sauce

BHEL PURI (V) (N) £3.60

Crispy Poori served with potatoes, onions and puffed rice mixed with a date and mint chutney. Contains nuts

PANI PURI (V) £3.60

Crispy Poori served with chickpeas, onions, coriander and diced potatoes in specially prepared sauce

POPPADOM (V) £0.50

CHUTNEYS £0.60 each

Dosas

Typical South Indian style pancake made with rice and blackgram. Served with sambar and coconut & onion chutney

GHEE DOSA £5.00

Dosa made with ghee

MASALA DOSA £6.75

Dosa filled with spiced potato

PANEER DOSA £7.50

Dosa filled with home-made cottage cheese and mild potato masala

CHICKEN MASALA DOSA £7.75

Dosa filled with finely chopped chicken tossed in a masala of potato, onion, chillis and tomato

LAMB MASALA DOSA £8.00

Dosa filled with finely chopped meat tossed in a masala of potato, onion, chilli and tomato

MINI MASALA DOSA £4.50

Lunch take-away boxes*

OPTION 2 £5.50

Chicken Curry, Pilau rice & Vegetable dish

OPTION 3 (V) £4.50

Vegetable dish, Dhal & Pilau rice

*Boxes are served in the afternoon and for takeaway only

ALLERGY NOTICE: Our dishes may contain allergens due to the possibility of cross-contamination. We would be happy to accommodate requests. Please speak to a member of staff for more information about our food and preparation

(V): Vegetarian

(N): Contains nuts

Non-vegetarian

PRAWN DISHES

KING CHILLI PRAWN £10.50

King prawns marinated in combination of spices and fried with capsicums, onions and tomatoes

LAMB DISHES

BHUNA LAMB-****CHEF SPECIAL**** £9.10

Succulent boneless lamb cooked in spiced tomato and onion masala, garnished with capsicum

SAAG LAMB £8.95

A delicious combination of slow cooked lamb pieces in a tangy spinach curry

LAMB CURRY MADRAS £8.50

Lamb pieces cooked in madras spices

KEEMA PEAS £7.50

Curried mince lamb with green peas

CHICKEN DISHES

BUTTER CHICKEN (N) £8.50

Succulent chicken pieces in a mild, cream curry of garam masala, butter, garlic, ginger and lemon juice

MUGHLAI CHICKEN £8.50

Succulent chicken on the bone cooked in an aromatic curry of ginger, garlic, cumin, coriander and chilli

CHICKEN MALABAR (N) £8.50

Tender chicken pieces sauteed with onion, tomatoes, coconut milk, cashew nuts and curry leaves

CHICKEN CURRY MADRAS £8.00

Boneless chicken cubes cooked in mustard seeds, curry leaves and madras spices.

(N): Contains nuts

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Vegetarian

EGG CURRY £5.00

Tomato-based curry with boiled eggs

VEGETABLE CURRY £5.75

Mixed seasonal vegetables finished in a sauce of Indian spices

DHAL £4.80

DHAL WITH SPINACH £5.50

Yellow lentils cooked in garlic, onions, tomatoes tempered with cumin seeds and spinach

CHILLI PANEER £6.00

Soft & crispy cubes of home-made cottage cheese tossed in Indian spices with peppers and onion

PALAK PANEER £6.50

Cubes of home-made cottage cheese cooked in a subtle spinach sauce

CHANA MASALA £5.00

Chickpeas cooked in onion, chilli and garam masala

CHANA SPINACH £6.00

Chickpeas cooked in onion, chilli, garam masala and spinach

BHINDI £6.50

Okra sauteed with cumin seeds and mixed spices

BRINJAL £6.50

Aubergine sauteed with cumin seeds and mixed spices

RAITHA £3.50

Condiment made with dahi together with cucumber. It has a cooling effect to contrast with spicy dishes

SAMBAR £4.80

Lentil based vegetable stew with tamarind

DRY VEGETABLE OF THE DAY £5.00

Set Menu

ALL DISHES ARE INCLUDED;
MINIMUM 2 PEOPLE ORDERING;
*THE WHOLE TABLE TO ORDER SET MENU

SET MENU: £16 PER PERSON	SPECIAL SET MENU: £18 PER PERSON
Starters Masala Dosa Onion Bhajias Chili Bhajias Papad - Mango Chutney, Coconut Chutney, Lemon Pickle, Onion Salad.	Starters Masala Dosa Onion Bhajias Chili Bhajias Papad - Mango Chutney, Coconut Chutney, Lemon Pickle, Onion Salad.
Main Course Bhuna Lamb Butter Chicken (N) Dry Vegetable Dhal Naan Pilau Rice	Main Course Bhuna Lamb Chili Prawn Butter Chicken (N) Chana Masala Dhal Naan Pilau Rice

To accompany dishes

PLAIN RICE	£2.50
COCONUT RICE	£4.00
PILAU RICE	£3.00
CHAPATTI (2)	£2.00
NAAN BREAD	£1.00
PARATHA	£1.80
PURI (2)	£2.00
PAPAD	£0.50
MANGO CHUTNEY/ LEMON PICKLE/ COCONUT CHUTNEY/ ONION SALAD	£0.60 each

(N): Contains nuts

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Biryani

Biryanis are prepared by cooking rice with meat or vegetables in a sauce of onion, ginger, tomatoes, coriander, mint leaves, cashew nuts, ghee and various spices. Served with pickle and raitha.

KING PRAWN BIRYANI	£13.00
LAMB BIRYANI	£11.00
CHICKEN BIRYANI	£10.00
VEGETABLE BIRYANI	£7.50

Desserts and Drinks

GULAB JAMAN	£3.20
<i>Popular sweet Indian dessert dough made from wheat flour, milk and cardamom and deep fried.</i>	
KULFI	£3.20
<i>Traditional Indian 'ice-cream.' Flavours: Malai, Mango or Pistachio</i>	

HOUSE WHITE/RED:

Glass	£4.50
Bottle	Bar Price

COBRA/KINGFISHER DRAUGHT BEER	
Half pint	£3.75
Pint	£5.00
LASSI	£2.50
MANGO LASSI	£3.00
SOFT DRINK	£2.50
MINERAL WATER	
Small	£2.00
Large	£3.50
COFFEE	£2.50
TEA	£2.00
MASALA TEA	£2.50